Salad 沙律

Fresh vegetables and delicious ingredients are selected
嚴選新鮮蔬菜及美味配料

Northern Shrimp Salad
甜蝦沙律 $24
人気 No.1
No.1 all time favourite salad 長期人氣No.1沙律

Shredded Chicken Salad
雞絲沙律 $24
Shredded Chicken with cherry tomato and vegetable, fresh and healthy
手撕雞肉配沙律菜及車厘茄，清新健康之選

Salmon Salad
煙三文魚沙律 $24
Salmon contains omega 3, a healthy choice
三文魚含豐富奧米加3，健康之選

薩莉亞沙律醬 SPECIAL DRESSING
所有沙律均淋上薩莉亞特色沙律醬，需要分開提供的顧客，請於點菜時向店員提出。
All salads are sprinkled with Saizeriya's special salad dressing. For customers who like the dressing served separately, please inform attendants when ordering.

Seaweed Salad
海草細切沙律 $19
Fresh vegetables with seaweed. Refreshing!
新鮮蔬菜配以營養海草，口味清新

Buffalo Mozzarella Cheese with Tomato
水牛芝士伴蕃茄 $17
Traditional Italian Appetizer
傳統意大利前菜

Pineapple Mixed Vegetables Salad
菠蘿什錦蔬菜沙律 $19
Simply refreshing
熱帶風味水果沙律

Seaweed
中華海草 $10
A simple, healthy appetize
營養豐富，健康美味

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Soup

濃湯

Italian traditional bisque
意大利的傳統濃湯

Seafood Chowder
周打海鮮湯 $12
Chowder soup with various kinds of seafood, Saizeriya's best-seller
薩莉亞最熱賣，充滿多種海鮮的周打湯

Minestrone Vegetable Soup
意大利菜湯 $12
A taste of countryside tomato and vegetable stew
豐富蔬菜熬製，田舍風味的蕃茄雜菜湯

Cream Corn Soup
粟米忌廉湯 $12
Finely ground golden corn with sweet-smelling milk
金黃粟米配上香滑鮮奶精磨而成

Baguette
即焗法包

Garlic Baguette
蒜香法包 $10

Cheese Baguette
芝士法包 $12

DRINK BAR 飲品吧

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Appetizer 前菜

Appetizers that's savory and inviting
大家喜愛的開胃小食

Escargots with Herbs and Butter
香草牛油焗田螺 $32
The finest escargots imported from Europe baked with classic herb butter
嚴選珍貴歐洲田螺，配以優質香草牛油

Sauteed Spinach with Bacon
意式菠菜伴煙肉 $19
Homemade style, feeling sweet
家常菜式，親切美味

Sauteed Garlic Broccoli with Mushrooms
香蒜辣汁野菌西蘭花 $19
Healthy side dish goes well with all main dishes
可配搭任何主菜，惹味健康

Cheese and Bacon Potatoes
芝士焗薯角 $19
Baked potato with Saizeriya's white sauce
新鮮焗製薯角配以香濃白汁及煙肉

Norwegian Smoked Salmon
挪威煙三文魚 $24
Smoked salmon, rich in unsaturated fat
使用新鮮三文魚煙燻製作，含豐富不飽和脂肪

Prosciutto and Salami Platter
帕馬火腿拼盤 $28
Prosciutto and Salami are all from Italy, incredible appetizer
意大利火腿配莎樂美腸，經典意大利前菜

Popcorn Shrimp
脆脆蝦 $19
Crispy and tasty, can't stop munching
外皮香脆，蝦肉爽口，令人停不了口

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Grilled Chicken (8 pcs.)
原味雞翼(8隻) $32
人気 No.1

Baked chicken wings are finger licking good, juicy and tasty
肉汁豐富的焗雞翼，香口美味

Grilled Chicken (4 pcs.)
原味雞翼(4隻) $17

Grilled Squid with Garlic Sauce
蒜汁燒魷魚 $28
Best served with homemade garlic sauce
配上自家製蒜汁，帶出魷魚鮮味

Black Pepper Steamed Clam on Iron Plate
黑椒蜆肉鐵板煮 $19
Oven clam appetizer, taste good
散發著新鮮蜆肉味道

Grilled Greenshell Mussels with Vegetable Salsa
洋蔥蒜蓉焗青口 $24
Italian-style Salsa bring out the fresh taste of mussels
特製洋蔥蒜蓉雜菜，完美帶出青口的鮮味

Golden Crispy Chicken
脆焗香味雞球 $24
Whole chunks of health and low-fat chicken
鮮嫩雞肉，甘香鬆脆

Grilled Spicy Sausage
香辣腸 $19
Spicy taste stimulating your appetite
香辣腸配薯角，最佳小食

Gourmet Sausages (4pcs)
歐陸風烤焗香腸(4條) $34
Tasty sausages with baked potato wedges
香腸配薯角，最佳小食

(2條) $19

ALCOHOLIC DRINK 酒精類飲品

禁止18歲以下人士飲酒
NO LIQUOR FOR PERSON UNDER AGED 18

粉紅帶泡葡萄酒
CHIARLI LAMBRUSCO ROSATO IGT
Sparkling Rosé Wine
$82 750ml 支裝 Bottle

紅葡萄酒
GATTAVECCHI QUOTIDIANO ROSSO
Red Wine
$82 750ml 支裝 Bottle

白葡萄酒
LUNARDI SAUVIGNON IGT
White Wine
$82 750ml 支裝 Bottle

BEER 啤酒

KRONENBOURG 1664
Beer 330ml
$19 支裝 Bottle

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Pizza

薄餅

Authentic Italian pizza
地道意大利風味薄餅

8"

Pizza "MARGHERITA"
水牛芝士薄餅 $30
Irresistible double cheese combination
雙重芝士，香味濃厚，喜愛芝士朋友不容錯過

水牛芝士 BUFFALO CHEESE

薩莉亞的水牛芝士(Mozzarella di Bufala)直接由意大利南部盧帕拉(Lupara)入口。顧名思義，水牛芝士必須使用水牛奶製作，屬於比較獨特的芝士。因為水牛奶比牛奶成分更豐富，所以水牛芝士奶味濃郁，口感柔軟，風味淡甜，加熱後比其他芝士更能拉絲。

Saizeriya's mozzarella is directly imported from Southern Italy-Lupara. It is 100% made from the milk of water buffalo. Buffalo milk is thick and creamy, and buffalo cheese is appreciated for its versatility, elastic texture and unique flavor.

配搭溫泉蛋 口感更豐富！

Soft-boiled egg (Cold)
溫泉蛋
$6

Pizza with Bacon & Pineapple
煙肉菠蘿薄餅 $30
Perfect combination of bacon and pineapple
煙肉和菠蘿的完美組合

Cottage Pizza
農舍薄餅 $30
Wild mushrooms with specially-made sauce, a healthy new choice
野菌及特製醬汁，健康新配搭

Chicken Pizza with Black Pepper
黑椒雞肉薄餅 $36
Pizza with chicken and black pepper
雞肉撒上黑椒，辛辣刺激

Seafood Pizza
地中海海鮮薄餅 $36
Your prime choice of pizza, with various kinds of seafood stewed together
海中鮮味共冶一爐，薄餅首選

SALAD 沙律

各 Each $24

Northern Shrimp Salad
甜蝦沙律

Salmon Salad
煙三文魚沙律

Shredded Chicken Salad
雞絲沙律

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Sweet Corn Pizza
黃金粟米薄餅 $30

Sweet corn doused in cheese to go with sweet and sour mayonnaise is refreshing for summer
香甜粟米薄餅配上沙律醬，夏日至尊

Salami Pizza
莎樂美腸薄餅 $34

Simplicity at it's best with this salami, mozzarella cheese and tomato sauce
微辣的莎樂美腸，烤焗後更見惹味

Pizza Prosciutto
帕馬火腿薄餅 $34

Prosciutto and cheese are the terrific combination on pizza
意大利火腿，傳統意大利美食

雙重滋味

雙享薄餅 Double Flavoured Pizza

Pizza with Black Pepper Chicken & Mushrooms
黑椒雞肉野菌雙享薄餅 $34

It is a pizza for the meat lover and the veggie lover to share
香濃野菌及惹味雞粒之絕妙配搭

Pizza with Salami, Bacon & Pineapple
莎樂美腸配煙肉菠蘿雙享薄餅 $34

A pizza which is rich in ingredients, you must try
材料豐富，物超所值

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Pasta

意大利粉

Selected pasta directly imported from Italy
精選意大利入口優質意粉

Spaghetti with "TARAKO" sauce
明太子魷魚蝦仁意大利粉 $34
Squid and Shrimp with "TARAKO" sauce
明太子配以魷魚及蝦仁的意大利粉，鮮味十足

正宗來自意大利的意粉
GRAGNANO PASTA

我們採用格拉尼亞諾的意大利粉，那裡是世界知名的意大利粉之城，也是意大利中最大的意粉生產地。格拉尼亞諾的優良氣候及水質，造就了它獨特的風味。
We use Gragnano pasta where is well known as the City of the Pasta in the world. The city produces and exports the most amount of pasta in Italy and the climate and water play an essential role on creating the unique flavor of these pasta.

配搭溫泉蛋
口感更豐富！

Soft-boiled egg (Cold)
溫泉蛋 $6

Spaghetti with Black Truffle Sauce
黑松露野菌忌廉意大利粉 $34
Delicate black truffle sauce from Italy with the most amazing aroma and taste
選用意大利高質黑松露醬配野菌，味道獨特香濃

Spaghetti with Spinach & Smoked Salmon
菠菜配煙三文魚忌廉意大利粉 $32
Spinach & smoked salmon, with Saizeriya white sauce
菠菜配上煙三文魚，加上自製白汁醬料

Spaghetti with Mushroom & Cream
野菌忌廉意大利粉 $29
Mushroom with Saizeriya white sauce
野菌與薩莉亞特製白汁烹調，並撒上香濃芝士粉

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Spaghetti "CARBONARA"
溫泉蛋卡邦拿那意大利粉 $34
Bacon and cream sauce with a soft-boiled egg on top
溫泉蛋配上煙肉及淡忌廉，人氣意大利粉

橄欖油 EXTRA VIRGIN OLIVE OIL

我們從意大利拿坡里（Napoli）直接入口的特級初榨橄欖油，顏色透亮呈金綠色，帶有橄欖油的獨特香氣。另外內含豐富的單元不飽和脂肪酸，能降低壞膽固醇，而維他命E，多酚等，更是優質抗氧化的營養素。

Our Olive oil is directly imported from Italian city - Napoli. Olive oil has long been recognised for its high percentage of monounsaturated fat and fatty acid, which can lower bad cholesterol. The First pressing of the oil(extra virgin)has antioxidant and anti-inflammatory properties such as vitamin E and polyphenols.

— WINE 葡萄酒 —

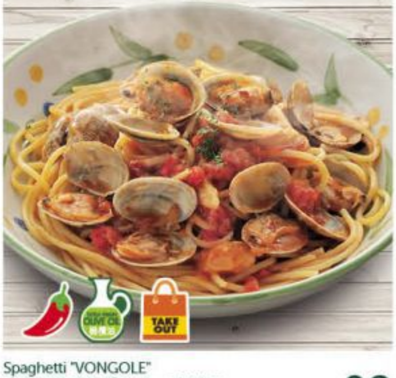
HOUSE WINE
Red/White
$16 杯裝 Glass

Spaghetti "PEPERONCINO" with Spinach
菠菜煙肉香蒜辣汁意大利粉 $29
Bacon and spinach with peperoncino sauce
煙肉配以菠菜和香蒜辣汁

Spaghetti "NERO DI SEPPIA"
墨魚汁意大利粉 $32
Cuttlefish ring with cuttlefish ink sauce
墨魚醬配以魷魚圈

Spaghetti with Tomato & Bacon
蕃茄煙肉意大利粉 $29
Fresh and sweet tomato sauce with tasty bacon
鮮甜番茄醬汁配上特色煙肉

Spaghetti "PEPERONCINO" with Broccoli
野菌西蘭花香蒜辣汁意大利粉 $32
Mushrooms and broccoli with peperoncino sauce
新鮮西蘭花配野菌及香蒜辣汁



Spaghetti "VONGOLE"
邦哥尼意大利粉 $32
Spaghetti with clams in Saizeriya's specialty tomato sauce
蜆肉配上薩莉亞特製蕃茄醬，與別不同

Spaghetti "PESCATORE"
蕃茄海鮮意大利粉 $32
A classical combination of seafood and tomato
海鮮加上蕃茄的經典配搭

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Baked & Risotto

烤焗類

New delicacies, rich in foreign flavor
洋溢意國情懷美食新滋味

Meat Doria with a Soft-boiled Egg
溫泉蛋肉醬多利亞 $32
Our popular meat doria with a soft-boiled egg on top
薩莉亞人氣肉醬多利亞配溫泉蛋，口感豐富，完美配搭

Meat Doria
肉醬多利亞 $27
Saizeriya doria with meat sauce and white sauce
自家製薩莉亞肉醬白汁焗飯

白汁 WHITE SAUCE

意大利菜中不可或缺的白汁 (Salsa Balsamella)

薩莉亞的白汁，主要是用牛奶和牛油做成，口感柔順，味道細緻。我們所使用的白汁均由澳洲自設工場直接輸入，品質更穩定及優秀。白汁能夠提升我們焗飯及粗管麵的原味。

Our white sauce is directly imported from Australia, which is made of milk and butter.
It is smooth and delicate. It is an inevitable substance for our baked doria and tube-shaped pasta in elevating their aromas and tastes.
Please enjoy!

Baked Chicken and Spinach with White Sauce
香焗白汁雞肉菠菜 $25
Baked chicken and spinach with Saizeriya white sauce
香滑菠菜配以雞肉

Chicken Doria
雞肉多利亞 $29
Fresh and tender chicken with white sauce of milk flavor
香嫩雞肉拼合薩莉亞白汁焗飯

Rigatoni with Chicken

雞肉粗管麵 $29

Baked tube shaped pasta with chicken, Saizeriya white sauce and cheese
焗粗管麵配上香嫩雞肉拼合薩莉亞白汁及芝士

Rigatoni with Shrimps

甜蝦粗管麵 $29

Baked tube shaped pasta with shrimps, Saizeriya white sauce and cheese
焗甜蝦拼合薩莉亞白汁及芝士粗管麵肉

Mushrooms & Cream Risotto

野菌忌廉意大利飯 $29

Healthy turmeric rice with mushroom and cream sauce
健康黃薑飯配以野菌忌廉汁

Risotto "NERO DI SEPPIA"

墨魚汁意大利飯 $29

Cuttlefish ring with cuttlefish ink sauce
墨魚醬配以魷魚圈

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Grill 扒類

Finely selected ingredients to bring you a new taste of meat cuisine
各種精選配搭，肉類料理新口味

American Rib Eye Steak with Vegetable Salsa and Garlic Sauce
意式洋蔥蒜蓉汁美國肉眼牛扒 220g $66
Premium rib eye steak with vegetable Salsa and Garlic Sauce
軟滑並充滿肉汁的精選牛扒

American Rib Eye Steak with Teriyaki Sauce
照燒汁美國肉眼牛扒 220g $65
Premium rib eye steak offers excellent tenderness and flavor
軟滑並充滿肉汁的精選肉眼牛扒

Grilled Lamb Rack (3 pcs.)
羊鞍焗爐燒 (3件) $69
Served with mediterranean spice
焗羊鞍配以地中海風味調味料

Grilled Mackerel
香煎焗鯖魚 $31
Mackerel is of Norwegian origin, served on a sizzling iron plate, hot and delicious
挪威產鯖魚，鐵板燒烹調，香口美味

Fish Fillet with Cheesy White Sauce
白汁芝士焗魚扒 $31
Fish fillet with creamy white sauce, cheese and parsley
嫩滑魚扒配以芝士香草醬白汁，香濃而不膩

BAGUETTE 即焗法包

Garlic Baguette
蒜香法包 $10

Cheese Baguette
芝士法包 $12

RICE 白飯

Rice
白飯 $6

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Black Pepper Sauce Hamburg
黑椒汁漢堡 $32
Australian beef burger served with black pepper sauce tastes great
漢堡的簡單食法，能完全品嚐到豐富的肉汁

Hamburg with Vegetable Salsa
意式洋葱蒜蓉漢堡 $32
Saizeriya hamburg with Italian-style salsa with garlic sauce
自製漢堡配以特製洋葱蒜蓉雜菜

Grilled Chicken with Vegetable Salsa
意式洋葱蒜蓉燒雞 $32
Perfect combination of chicken and salsa in Italian local flavor
雞肉與特製洋蔥蒜蓉雜菜的完美組合

Black Pepper Sauce Chicken Steak
黑椒汁燒雞 $32
Grilled chicken served with black pepper sauce
香烤雞扒配黑椒汁

● 圖片只供參考 The pictures are only for reference. ● 不設加一服務費，請到收銀處付款 No Service Charge. Kindly pay at Cashier.

Dessert

甜品

To give a perfect ending to a fine meal
為聚餐劃上完美的句號

人気 No.1

Italian Custard Pudding

意大利布甸 $16

薩莉亞的意大利布甸繼承了古羅馬時代的製作方法，具有濃厚的雞蛋和奶油的傳統風味。

Saizeriya's Italian pudding is made with the ancient Roman recipe and has a basic full-flavored taste of egg and milk.

Chocolate Semifreddo Cake

香濃朱古力冰雪蛋糕 $18

入口融化的幼滑朱古力冰雪蛋糕，使用了味道濃郁的黑朱古力醬，底部再配以可可蛋白脆餅，喜歡朱古力的您，實在不容錯過。

Mouth-watering dark chocolate semifreddo on a bed of cocoa meringue and decorated with dark chocolate .

Meringue Cake

天使蛋糕 $18

夾心的傳統蛋白糖霜脆餅與黑朱古力碎，配以外層幼滑細緻的冰雪蛋糕，實在是味覺的極至享受。

Delicate meringue filled with a fine cream semifreddo flavoured with dark chocolate drops.

意大利直接入口

Directly imported from Italy

薩莉亞的意大利甜品是在意大利北部皮埃蒙特州都靈市近郊的小城鎮阿爾巴中的工廠所生產的。我們在意大利傳統製作方法的基礎上，降低了甜度，且味道濃郁，口感鬆軟，並是低卡路里。

Saizeriya's Italian dolce is made in Alba, a small town near Turin in the province of Piedmont of northern Italy. While our dolce is all based on traditional Italian recipes, it is not overly sweet, but rich, fluffy and low in calories.

自帶蛋糕在本店食用，費用為每個HK$25。
HK$25 WILL BE CHARGED FOR EACH CAKE BROUGHT-IN AND TAKEN INSIDE.

請勿進食非本店供應的食物
NO OUTSIDE FOOD OR BEVERAGE ALLOWED

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Italian Fior di Latte Gelato

意大利牛奶忌廉雪糕 $16

充滿濃郁牛奶香味的軟滑意式雪糕，
採用意大利純牛奶製成，
令人回味無窮。

Rich milky flavor gelato made by Italian pure milk with creamy texture.

New York Cheese Cake

紐約芝士蛋糕 $18

濃郁而不膩的忌廉芝士，配以面層幼滑的鮮忌廉及香脆的餅底，口感順滑綿柔。

Taste the richness of fluffy whipping cream on silky smooth cream cheese and a crispy crust.

Hazelnut Semifreddo Cake

榛子脆餅冰雪蛋糕 $18

果仁味濃郁的榛子冰雪蛋糕，底部再配以榛子蛋白脆餅，獨特的口感，令人難以抗拒。

Delicious Hazelnut semifreddo on roasted hazelnut meringue and crunch bed.

Ice Tiramisu

意大利咖啡凍餅 $18

薩莉亞的提拉米蘇是將意式蛋黃和意大利軟乳酪以及鮮奶油等攪拌後，澆在滲透了咖啡的鬆軟糕點上，最後再灑上可可粉。

Saizeriya's Tiramisu is made of cream mixed with zabaglione, mascarpone cheese and fresh cream on top of coffee soaked sponge. It is finished with a dash of cocoa powder on top.

Belgian Triple Chocolate
比利時朱古力雪糕 $16

Tokachi Red Bean
日本北海道十勝紅豆雪糕 $16

DRINK BAR 飲品吧

Drink Bar Set
飲品吧餐 $13/person 位

Drink Bar for Kids (at age 3 to 12)
小童飲品吧餐
(3-12歲的顧客) $8/person 位

Free for children under the age of three.
＊未滿3歲之小童免費＊

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Wine 餐酒

由意大利入口的餐酒
Wine imported from Italy

白葡萄酒

$82 750ml 支裝 Bottle

LUNARDI SAUVIGNON IGT

White Wine

來自意大利東北部的威內托，選用100%長相思葡萄。
Typical wine of Veneto, a Northern-East Italy's region. 100% Sauvignon Blanc grapes.

特點 Tasting Notes 金黃色近琥珀色，帶有花與水果的香氣。
Fresh and fruity wine characterized by a perfume of hawthorn blossom, delicate notes of sage and lively grapefruit on the palate.

推薦料理 Recommended Dishes 新鮮沙律、海鮮、雞肉。
Ideal with salads, seafood, fish and chicken.

GATTAVECCHI QUOTIDIANO ROSSO

Red Wine

選用托斯卡納優質紅葡萄，富含多種令人愉悅的香氣，適合任何時候享用。
Blend of typical grapes cultivated in Tuscany. A perfectly drinkable wine that is ideal for every day.

特點 Tasting Notes 帶有濃郁的歐洲酸櫻桃和迷迭香的馥鬱香氣，唇齒留香。
The colour is red with violet hues, the bouquet is clean, intense and rich with varietal notes. The flavour is pleasing harmonious and fragrant.

推薦料理 Recommended Dishes 火腿、芝士、牛扒、羊鞍、意大利粉。
A versatile wine that pairs well with cold cuts, cheese, pasta and grilled meats.

紅葡萄酒

$82 750ml 支裝 Bottle

HOUSE WINE

Red/White

$16 杯裝 Glass

KRONENBOURG 1664

Beer 330ml

$19 支裝 Bottle

粉紅帶泡葡萄酒

$82 750ml 支裝 Bottle

CHIARLI LAMBRUSCO ROSATO IGT

Sparkling Rosé Wine

100%藍布魯斯科葡萄製成。微甜的味道與氣泡的完美組合而深受大眾喜愛。
100% Lambrusco grapes. Refreshing wine suitable for many occasions during the day – with & without food!

特點 Tasting Notes 帶有多種的果香，口感細膩微甜，非常容易入口。
Tasting Notes: Light pink colour, medium sweet taste, spicy bouquet, slightly sparkling. Very pleasant and 'easy' to drink!

推薦料理 Recommended Dishes 前菜小食、Pizza等。
Perfect with light meals, appetizers, pizzas and grilled meats.

禁止18歲以下人士飲酒
NO LIQUOR FOR PERSON UNDER AGED 18

分店地址

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HK 5200-Aug/20